

## CAROTE A13780

# CAROTE Ceramic Nonstick Cookware Set - 15-Piece Instruction Manual

Model: A13780

## INTRODUCTION

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Thank you for choosing the CAROTE Ceramic Nonstick Cookware Set. This manual provides essential information for the safe and effective use, care, and maintenance of your new cookware. Please read it thoroughly before first use and retain it for future reference.



Image: The CAROTE 15-piece ceramic nonstick cookware set, showcasing its design and color.

## PRODUCT COMPONENTS

Your CAROTE 15-Piece Ceramic Nonstick Cookware Set includes the following items:

- 1x 8" Fry Pan
- 1x 12" Fry Pan
- 1x 2.5Qt Saucepan with Lid
- 1x 5Qt Sauté Pan with Lid
- 1x 7Qt Stock Pot with Lid
- 1x Ladle
- 1x Spatula
- 1x Steamer
- 4x Pan Protectors



Image: Overview of the CAROTE 15-piece ceramic nonstick cookware set, showcasing all included items.

## SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all items from the packaging. Inspect each piece for any damage.
2. **Initial Cleaning:** Before first use, wash all cookware pieces and lids with warm soapy water. Rinse thoroughly and dry completely.
3. **Seasoning (Optional but Recommended):** For optimal nonstick performance and longevity, lightly coat the interior of each pan with a small amount of cooking oil (e.g., vegetable, canola). Heat the pan over low heat for 30 seconds, then remove from heat and wipe off excess oil with a paper towel. Repeat this process periodically.

Your browser does not support the video tag.

Video: An overview of the Carote Ceramic Cookware Set, highlighting its nonstick properties and ease of cleaning. This video demonstrates the product's features and benefits.

## OPERATING INSTRUCTIONS



## Cooking with Nonstick Cookware

- **Heat Settings:** Use low to medium heat for most cooking. High heat can damage the nonstick coating over time and is generally not necessary due to the efficient heat distribution of ceramic cookware.
- **Oil/Butter:** While the nonstick surface allows for cooking with minimal oil, a small amount of oil or butter can enhance flavor and browning.
- **Utensils:** Always use wooden, silicone, or heat-resistant plastic utensils to prevent scratching the nonstick surface. Avoid metal utensils.
- **Preheating:** Preheating the pan for a minute or two on low to medium heat before adding food can improve cooking results.



Image: A close-up view of the smooth ceramic nonstick interior of a CAROTE pan, illustrating its cooking surface.

## Stovetop Compatibility

This cookware set is designed for versatility and is compatible with all stovetops:

- Induction Cooktops
- Gas Cooktops

- Electric Cooktops
- Oven Safe (up to 350°F / 175°C)

*Note: The handles are made of Bakelite, which is heat-resistant but prolonged exposure to high oven temperatures may cause damage. Always use oven mitts when handling hot cookware.*



Image: The CAROTE cookware set displayed on different types of cooktops, emphasizing its universal compatibility.

## MAINTENANCE AND CLEANING

### Cleaning Instructions

- **Cool Down:** Always allow cookware to cool completely before washing to prevent warping and thermal shock to the nonstick coating.
- **Hand Washing:** Hand washing with warm soapy water and a soft sponge or cloth is recommended to prolong the life of the nonstick coating.
- **Dishwasher Use:** While the product is listed as dishwasher safe, frequent dishwasher use may reduce the lifespan of the nonstick surface and exterior finish. If using a dishwasher, use a mild detergent and a low-



temperature cycle.

- **Stubborn Food:** For stubborn food residues, soak the pan in warm soapy water for a few minutes before cleaning. Avoid abrasive cleaners, steel wool, or scouring pads.

## Storage

- Use the provided pan protectors between stacked pans to prevent scratches to the nonstick surface.
- Store cookware in a dry place.



Image: The CAROTE cookware set inside a dishwasher, demonstrating its dishwasher-safe feature.

## TROUBLESHOOTING

- **Food Sticking:** Ensure you are using low to medium heat. High heat can cause food to stick and damage the nonstick coating. Re-seasoning the pan (as described in "Setup and First Use") can help restore nonstick properties.
- **Discoloration:** Minor discoloration over time is normal, especially with ceramic coatings. This does not affect performance.

- **Warping:** Avoid extreme temperature changes (e.g., placing a hot pan under cold water) to prevent warping. Always allow pans to cool naturally.
- **Loose Handles:** Periodically check and tighten any screws on handles if they become loose.

## SPECIFICATIONS

| Feature                | Detail                                       |
|------------------------|----------------------------------------------|
| Brand                  | CAROTE                                       |
| Model Number           | A13780                                       |
| Material               | Aluminum with Ceramic Nonstick Coating       |
| Color                  | Pink                                         |
| Number of Pieces       | 15                                           |
| Handle Material        | Bakelite                                     |
| Lid Material           | Glass                                        |
| Stovetop Compatibility | Induction, Gas, Electric                     |
| Oven Safe              | Yes (up to 350°F / 175°C)                    |
| Dishwasher Safe        | Yes (Hand washing recommended for longevity) |
| Non-Toxic Coating      | PTFE, PFOA, PFAS, Lead, Cadmium Free         |
| Item Weight            | 5.25 Kilograms                               |

## WARRANTY AND SUPPORT

CAROTE provides a **12-month warranty** from the date of purchase. If you encounter any quality problems or require assistance, please do not hesitate to contact CAROTE customer support. You will be guaranteed a satisfying solution.

For support, please visit the official CAROTE website or contact their customer service directly. (Specific contact information is not provided in the product data.)